

BREAKFAST

When choosing the below menu, we do require you to select one main course option for all guests in advance. Dietary requirements will be catered for separately.

Freshly Squeezed Orange Juice **The Ivy 1917 Breakfast Blend or Filter Coffee**

Additional juices and smoothies are available

Coconut “Yoghurt” with Berries
Crushed pistachio, chia seeds, basil and maple syrup

Maple and Cinnamon Winter Berry Granola
Rolled oats, pecans, coconut shavings, raisins,
almond butter, raspberries, and coconut “yoghurt”

We ask that you select one of the below dishes for your whole party

Eggs Benedict with Hand-pulled Ham
Toasted Yellow Door Bakery muffin, free-range poached Cavanagh hen’s egg,
thick cut chips and hollandaise sauce

OR

Eggs Royale with Walter Ewing’s Cured Smoked Salmon
Toasted Yellow Door Bakery muffin, free-range poached Cavanagh hen’s eggs,
thick cut chips and hollandaise sauce

OR

Avocado Benedict
Toasted Yellow Door Bakery muffin, free-range poached Cavanagh hen’s eggs,
thick cut chips, hollandaise sauce and sesame

OR

The Ivy Full Ulster Breakfast *£4.00 supplement*
Smoked streaky bacon, black hill pork sausage, potato bread,
fried Cavanagh hen’s eggs, Carnbrooke black pudding, soda farl,
roast plum tomatoes, flat mushrooms and baked beans

OR

The Ivy Vegetarian Breakfast (V) *£4.00 supplement*
Grilled halloumi, avocado, poached Cavanagh hen’s eggs, hollandaise, potato rösti, flat
mushrooms, roast plum tomatoes, watercress and baked beans

Served with a choice of sourdough or granary toast

Menu price: £29

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.